

Профессиональные плиты серии G-48

Технические характеристики

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: gub@nt-rt.ru || сайт: <https://garland.nt-rt.ru/>

G48-G48 G-Series 48" Griddle Range

Medium-Duty Restaurant Range with 48" Griddle

Available with 2 space-saver ovens, a standard oven with storage, or with full storage base.

Space-Saver Ovens – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Standard Ovens - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Griddle Tops - A 5/8” thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23” working depth with 18,000 BTU cast-iron H-style burner per 12” width of griddle. High splash guards and a 4 ½” wide trough aid in grease control. Grooved griddles are also available.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

Stainless steel backguard w/ removable stainless steel shelf
Stainless steel 5" (127mm) plate rail
12" (305mm) section stamped drip trays w/ dimpled bottom
Stainless steel front and sides
6" (152mm) adj. stainless steel legs
5/8" (15mm) thick steel griddle plate w/manual hi/lo valve control, 23" (584mm) working depth surface
4-1/4" 108(mm) wide grease trough
Nickel plated oven rack and 3-position removable oven rack guide
Strong, keep-cool oven door handle
Gas regulator
Large 27" (686mm) work top surface
Open storage in lieu of oven (suffix S)
Modulating oven thermostat, low to 500°F
18,000 BTU cast-iron H-style griddle burner per 12" (305mm) width of griddle
Large porcelain oven interior fits standard sheet pans in both directions
32,000 BTU/ 9.38 kW space-saver or 38,000 BTU/11.13 kW standard cast-iron “H” style oven burner



G48-G48LL G-SERIES 48" GRIDDLE RANGE WITH SPACE-SAVER OVENS

Space-Saver Ovens – Two space-saver ovens large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (68°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Griddle Top - A 48" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57"
	120 cm x 87.6 cm x 144.8 cm
Weight	692 lb
	313.9 kg
Power Output	136000 BTUs
Power Input Type	Gas - Natural Gas - Propane



G48-G48RS G-SERIES 48" GRIDDLE RANGE WITH STANDARD OVEN AND STORAGE

Standard Oven - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Bumer combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-280°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Storage – Stainless steel open storage.

Griddle Tops - A 48" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57" 120 cm x 87.6 cm x 144.8 cm
Weight	659 lb 298.9 kg
Power Output	110000 BTUs
Power Input Type	Gas - Natural Gas - Propane



G48-G48SS G-SERIES 48" GRIDDLE RANGE
WITH STORAGE BASE

Griddle Top - A 48" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Storage Base – Stainless steel open storage base.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57" 120 cm x 87.6 cm x 144.8 cm
Weight	522 lb 236.8 kg
Power Output	72000 BTUs
Power Input Type	Gas - Natural Gas - Propane

G48-2G36 G-Series 48" Combination Griddle/Open Burner
Range

Medium-Duty Restaurant Range with 36" Griddle & 2 Open Burner Combination Top

Available with 2 space-saver ovens, a standard oven with storage, or with full storage base.

Space-Saver Ovens – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Standard Ovens - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Griddle Tops - A 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Garland’s exclusive two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate

design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.



G48-2G36LL G-SERIES 48" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH SPACE-SAVER OVENS

Space-Saver Ovens – Two space-saver ovens large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Griddle Top - A 36" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Two two-piece 33,000 BTU Starfire Pro® burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57"
	120 cm x 87.6 cm x 144.8 cm
Weight	672 lb
	304.8 kg
Power Output	184000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



G48-2G36RS G-SERIES 48" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STANDARD OVEN AND STORAGE

Standard Oven - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Storage – Stainless steel open storage.

Griddle Top - A 36" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Two two-piece 33,000 BTU Starfire Pro® burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H
47 1/4" x 34 1/2" x 57"
120 cm x 87.6 cm x 144.8 cm

Weight	639 lb 289.8 kg
Power Output	158000 BTUs
Power Input Type	Gas - Natural Gas - Propane



**G48-2G36SS G-SERIES 48" COMBINATION
GRIDDLE/OPEN BURNER RANGE WITH
STORAGE BASE**

Griddle Top - A 36" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Two two-piece 33,000 BTU Starfire Pro[®] burners combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

Storage Base – Stainless steel open storage base.

W x D x H	47 1/4" x 34 1/2" x 57"
	120 cm x 87.6 cm x 144.8 cm
Weight	lb
	502 kg
Power Output	120000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane

G48-4G24 G-Series 48" Combination Griddle/Open Burner Range

Medium-Duty Restaurant Range with 24" Griddle & 4 Open Burner Combination Top

Available with 2 space-saver ovens, a standard oven with storage, or with full storage base.

Space-Saver Ovens – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Standard Ovens - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Griddle Tops - A 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 ½" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Garland's exclusive two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.



**G48-4G24LL G-SERIES 48" COMBINATION
GRIDDLE/OPEN BURNER RANGE WITH
SPACE-SAVER OVENS**

Space-Saver Ovens – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Griddle Tops - A 24" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 ½" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Four two-piece 33,000 BTU Starfire Pro® burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47¼" x 34½" x 57"
	120 cm x 87.6 cm x 144.8 cm
Weight	667 lb
	302.5 kg
Power Output	232000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



G48-4G24RS G-SERIES 48" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STANDARD OVEN AND STORAGE

Standard Oven - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Storage – Stainless steel open storage.

Griddle Top - A 24" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Four two-piece 38,000 BTU Starfire Pro[®] burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57"
	120 cm x 87.6 cm x 144.8 cm
Weight	604 lb
	274 kg
Power Output	206000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



**G48-4G24SS G-SERIES 48" COMBINATION
GRIDDLE/OPEN BURNER RANGE WITH
STORAGE BASE**

Griddle Top - A 24" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Four two-piece 33,000 BTU **Starfire Pro®** burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

Storage Base – Stainless steel open storage base.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57" 120 cm x 87.6 cm x 144.8 cm
Weight	497 lb 225.4 kg
Power Output	168000 BTUs
Power Input Type	Gas - Natural Gas - Propane

**G48-6G12 G-Series 48" Combination
Griddle/Open Burner Range**

Medium-Duty Restaurant Range with 12" Griddle & 6 Open Burner Combination Top

Available with 2 space-saver ovens, a standard oven with storage, or with full storage base

Space-Saver Ovens – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Standard Ovens - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Griddle Tops - A 5/8” thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12” section). A large 23” working depth with 18,000 BTU cast-iron H-style burner per 12” width of griddle. High splash guards and a 4 ½” wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Garland’s exclusive two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27” deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12” fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.



**G48-6G12LL G-SERIES 48" COMBINATION
GRIDDLE/OPEN BURNER RANGE WITH
SPACE-SAVER OVENS**

Space-Saver Ovens – Two space-save ovens large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Griddle Top - A 12" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Six two-piece 33,000 BTU Starfire Pro⁶ burners combine concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57" 120 cm x 87.6 cm x 144.8 cm
Weight	602 lb 273.1 kg
Power Output	28000 N/A
Power Input Type	Gas - Natural Gas - Propane



**G48-6G12RS G-SERIES 48" COMBINATION
GRIDDLE/OPEN BURNER RANGE WITH
STANDARD OVEN AND STORAGE**

Standard Oven - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Storage – Stainless steel open storage.

Griddle Top - A 12" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Six two-piece 33,000 BTU Starfire Pro[®] burners combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57"
	120 cm x 87.6 cm x 144.8 cm
Weight	569 lb
	258.1 kg
Power Output	254000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



G48-6G12SS G-SERIES 48" COMBINATION GRIDDLE/OPEN BURNER RANGE WITH STORAGE BASE

Griddle Top - A 42" wide, 5/8" thick steel griddle plate available with hi-low valve or super accurate thermostatic controls is an option (one per 12" section). A large 23" working depth with 18,000 BTU cast-iron H-style burner per 12" width of griddle. High splash guards and a 4 1/2" wide trough aid in grease control. Grooved griddles are also available.

Open Burners - Six two-piece 33,000 BTU Starfire Pro[®] burners combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

Storage Base – Stainless steel open storage base.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57"
	120 cm x 87.6 cm x 144.8 cm
Weight	432 lb
	196 kg
Power Output	216000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane

G48-8 G-Series 48" Open Burner Range

Medium-Duty Restaurant Range with 8 Open Burners

Available with 2 space-saver ovens, a standard oven with storage, or with full storage base.

Space-Saver Ovens – Large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Standard Ovens - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Open Burners - Garland's exclusive two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.



G48-8RS G-SERIES 48" OPEN BURNER RANGE WITH STANDARD OVEN AND STORAGE

Standard Oven - A chef oven is so large it holds standard full-size sheet pans in either direction. The full porcelain interior, ribbed door and hearth and a 38,000 BTU cast iron "H" Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Storage – Stainless steel open storage.

Open Burners - Eight two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47¼" x 34½" x 57"
	120 cm x 87.6 cm x 144.8 cm
Weight	539 lb
	244.5 kg
Power Output	302000 BTUs
Power Input Type	Gas - Natural
	Gas - Propane



**G48-8LL G-SERIES 48" OPEN BURNER RANGE
WITH SPACE-SAVER OVENS**

Space-Saver Ovens – Two space-saver ovens large enough to hold standard sheet pans. The full porcelain interior, ribbed door and hearth and a 32,000 BTU cast iron “H” Burner combine to generate and distribute heat faster and more evenly. A modulating oven thermostat from 150° (low) to 500°F (66°-260°C). Best-in-class for temperature consistency and recovery time making easy work of all your baking, roasting or finishing. One-piece oven door with a strong keep-cool handle. Comes with 1 nickel-plated oven rack and a 3-position removable oven rack guide.

Open Burners - Eight two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27” deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12” fully-sealed crumb trays are super lightweight, easier to handle and clean.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57" 120 cm x 87.6 cm x 144.8 cm
Weight	572 lb 259.5 kg
Power Output	328000 BTUs
Power Input Type	Gas - Natural Gas - Propane



**G48-8SS G-SERIES 48" OPEN BURNER RANGE
WITH STORAGE BASE**

Open Burners - Eight exclusive two-piece 33,000 BTU Starfire Pro® burner combines concentrated power with precise even heat for improved efficiency and heat control. Pilot lights are tucked outside of the spill zone so that you stay productive when spills happen. At 27" deep, the Garland Restaurant Range has the largest usable cooking surface in the industry. The grate design allows pots to slide easily across the surface from burner to burner. Three 12" fully-sealed crumb trays are super lightweight, easier to handle and clean.

Storage Base – Stainless steel open storage base.

High Backguard with Shelf – Stainless steel backguard with removable shelf.

W x D x H	47 1/4" x 34 1/2" x 57" 120 cm x 87.6 cm x 144.8 cm
Weight	402 lb 182.3 kg
Power Output	264000 BTUs
Power Input Type	Gas - Natural Gas - Propane

По вопросам продаж и поддержки обращайтесь:

Алматы (727)345-47-04
Ангарск (3955)60-70-56
Архангельск (8182)63-90-72
Астрахань (8512)99-46-04
Барнаул (3852)73-04-60
Белгород (4722)40-23-64
Благовещенск (4162)22-76-07
Брянск (4832)59-03-52
Владивосток (423)249-28-31
Владикавказ (8672)28-90-48
Владимир (4922)49-43-18
Волгоград (844)278-03-48
Вологда (8172)26-41-59
Воронеж (473)204-51-73
Екатеринбург (343)384-55-89

Иваново (4932)77-34-06
Ижевск (3412)26-03-58
Иркутск (395)279-98-46
Казань (843)206-01-48
Калининград (4012)72-03-81
Калуга (4842)92-23-67
Кемерово (3842)65-04-62
Киров (8332)68-02-04
Коломна (4966)23-41-49
Кострома (4942)77-07-48
Краснодар (861)203-40-90
Красноярск (391)204-63-61
Курск (4712)77-13-04
Курган (3522)50-90-47
Липецк (4742)52-20-81

Магнитогорск (3519)55-03-13
Москва (495)268-04-70
Мурманск (8152)59-64-93
Набережные Челны (8552)20-53-41
Нижний Новгород (831)429-08-12
Новокузнецк (3843)20-46-81
Ноябрьск (3496)41-32-12
Новосибирск (383)227-86-73
Омск (3812)21-46-40
Орел (4862)44-53-42
Оренбург (3532)37-68-04
Пенза (8412)22-31-16
Петрозаводск (8142)55-98-37
Псков (8112)59-10-37
Пермь (342)205-81-47

Ростов-на-Дону (863)308-18-15
Рязань (4912)46-61-64
Самара (846)206-03-16
Санкт-Петербург (812)309-46-40
Саратов (845)249-38-78
Севастополь (8692)22-31-93
Саранск (8342)22-96-24
Симферополь (3652)67-13-56
Смоленск (4812)29-41-54
Сочи (862)225-72-31
Ставрополь (8652)20-65-13
Сургут (3462)77-98-35
Сыктывкар (8212)25-95-17
Тамбов (4752)50-40-97
Тверь (4822)63-31-35

Тольятти (8482)63-91-07
Томск (3822)98-41-53
Тула (4872)33-79-87
Тюмень (3452)66-21-18
Ульяновск (8422)24-23-59
Улан-Удэ (3012)59-97-51
Уфа (347)229-48-12
Хабаровск (4212)92-98-04
Чебоксары (8352)28-53-07
Челябинск (351)202-03-61
Череповец (8202)49-02-64
Чита (3022)38-34-83
Якутск (4112)23-90-97
Ярославль (4852)69-52-93

Россия +7(495)268-04-70

Казахстан +(727)345-47-04

Беларусь +(375)257-127-884

Узбекистан +998(71)205-18-59

Киргизия +996(312)96-26-47

эл.почта: gyb@nt-rt.ru || сайт: <https://garland.nt-rt.ru/>